



## **BREAKFAST**

From 8 a.m. till 11 p.m.

### **FARM-FRESH EGGS**

Three eggs omelette	150/40/30 g	<b>90 uah.</b>
Omelette with vegetables	360 g	<b>95 uah.</b>
Omelette with local goat milk cheese	320 g	<b>127 uah.</b>
Fried eggs with bacon	120/30/40/40 g	<b>106 uah.</b>
Fried eggs with fried baloney	120/80/40/30 g	<b>134 uah.</b>
Fried eggs with sausages	120/80/40/50 g	<b>139 uah.</b>

### **CROISSANTS**

Ham and cheese croissant	220 g	<b>130 uah.</b>
Croissant with salmon and poached egg	240 g	<b>160 uah.</b>
Croissant with grilled chicken	220 g	<b>130 uah.</b>
Croissant with with jam or chocolate cream	65/50 g	<b>95 uah.</b>
Almond croissant	110 g	<b>90 uah.</b>

### **DAIRY**

Homemade yogurt with granola	180/70/50 g	<b>82 uah.</b>
Curd fritters made with farm-fresh curd and raisins	240/70 g	<b>139 uah.</b>
Curd dumplings with honey	220/50 g	<b>124 uah.</b>

### **HEARTY BREAKFASTS**

Salmon and feta pie	260 g	<b>158 uah.</b>
Chicken sandwich	390 g	<b>123 uah.</b>
Sandwich with ham and cheese	390 g	<b>139 uah.</b>
Pie with mushrooms and ham	230 g	<b>129 uah.</b>
Chicken brothtt (served with toast and pâté)	300/100 g	<b>80 uah.</b>

### **CRÊPES**

Thin sweet pancakes	190/40 g	<b>121 uah.</b>
Crêpes with minced meat	190/40 g	<b>129 uah.</b>

### **OATMEAL PORRIDGE**

Oat cereal with flax seed and hemp. On soy or cow milk, water	300 g	<b>78 uah.</b>
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